

WEDDINGS AT MODDERSHALL OAKS

Our personal approach & unique location provides you with the perfect venue for your wedding day.

Congratulations on your forthcoming wedding.

The Venue at Moddershall Oaks is destined to become one of the finest wedding venues in Staffordshire.

Located in the heart of Staffordshire and set in 72 acres of picturesque woodland and grounds, Moddershall Oaks is a magnificent setting for your big day.

Designed with a contemporary feel, The Venue's extensive features include state of the art audio visual facilities, full air conditioning, Bose sound system, 65" plasma TVs, Swarovski crystal lighting, hand-made Italian glass chandeliers, walnut and decorative textured glass bar, moveable walls to tailor make your space, a welcoming lounge area, fireplace and luxury toilet facilities.

Whether you are considering a civil ceremony, civil partnership, wedding breakfast or evening function; formal or informal, we pride ourselves on delivering a first class, individually tailored service. Our dedicated events coordinators will assist you every step of the way leading up to your special day to ensure a memorable, seamless experience.

We recommend viewing the property and its facilities to fully appreciate how this really is a one stop venue for all your pre-wedding preparations and how we can make your wedding truly unforgettable.

So if you are searching for a picturesque setting, a stylish, top notch venue with outstanding service and great food;

Moddershall Oaks has it all.



IMAGES OF THE VENUE

You can book an appointment with one of our Events Coordinators to view The Venue in person.



EXCLUSIVE USE VENUE HIRE

The Venue at Moddershall Oaks is available on an exclusive use basis only.

	2011	2012	2013
OFF PEAK: JANUARY, FEBRUARY, MARCH & NOVEMBER			
SATURDAY	£3,750	£4,000	£4,200
FRIDAY	£3,300	£3,500	£3,700
SUNDAY	£2,800	£3,000	£3,150
MONDAY-THURSDAY	£2,350	£2,500	£2,600
MID PEAK: APRIL, SEPTEMBER, OCTOBER & DECEMBER			
SATURDAY	£4,250	£4,500	£4,750
FRIDAY	£3,750	£4,000	£4,200
SUNDAY	£3,300	£3,500	£3,700
MONDAY-THURSDAY	£2,800	£3,000	£3,150
PEAK: MAY, JUNE, JULY & AUGUST			
SATURDAY	£4,500	£5,000	£5,250
FRIDAY	£4,000	£4,500	£4,750
SUNDAY	£3,500	£4,000	£4,200
MONDAY-THURSDAY	£3,000	£3,500	£3,700

All the prices above include VAT, so there are no hidden charges. The Venue Hire Fee includes use of "The Venue" itself and its courtyard. Also included are use of tables, chairs, standard linen (table cloths and napkins), crockery, cutlery, glassware, use of easel for your table plan & a full complement of staff

Please note:

- * Bank Holiday days are priced at the Saturday rate (this includes the Sunday before a Bank Holiday Monday)
- * All dates between Christmas & the New Year are priced at the Saturday rate. New Years Eve surcharges apply
- * Civil Ceremonies: you must contact the registry office direct to check availability, book your ceremony date & time and settle their booking fee
- * Other facilities such as accommodation, hair salon, gym, spa, treatment suites & restaurant are open for business as normal for other guests
- * All food and beverage items are at extra cost

CIVIL CEREMONIES

The Venue is available for civil ceremonies.

Civil ceremonies will only be hosted provided your reception is also held here.

Marriage ceremonies are performed every day, subject to availability with the Registrars and Moddershall Oaks (including Bank Holidays – exceptions are Christmas Day, Boxing Day, Good Friday and Easter Sunday) which are by arrangement.

The Registrar will perform the marriage ceremony during the following times:

Monday – Friday 11.30am – 3.30pm

Saturday 11.30am – 5.15pm

Sunday 11.30am – 5.15pm

You are personally responsible for contacting the Registrar direct. The Registrar should be contacted as soon as a provisional hold is made, however they cannot confirm a booking until 12 months prior to the event. The Venue, Moddershall Oaks comes under the control of Stafford Registry office and they can be contacted via the contact details on this page.

You must also notify the Registrar of the district(s) that you live in. This notice must be given in person by one of the couple and is valid for 3 months.

Any arrangements made for marriage to take place on approved premises are dependent upon: *The attendance of the Superintendent Registrar and a Registrar from the district in which the premises are situated; and The issue of the authority or authorities for marriage by the Registrar(s) to who notice of marriage was given.*

If notice is given in a different registration district from where the marriage is taking place, you must collect the authority before the ceremony and ensure it is delivered to the Registrar attending the ceremony. The contents of the ceremony must be agreed in advance with the attending Registrar.

Public access to the marriage ceremony must be permitted. Any live entertainment, music and verse needs to be non-religious and agreed with both the Registrar and Moddershall Oaks.

Stafford Registration Services

General enquiries about Registration Services can be made during the following times:

Monday – Friday 08:00 – 18:00

Saturday – 09:00 – 13:00

Please contact:

Email: registrarsenquiries@staffordshire.gov.uk

Tel:
0300 1118001

Fax:
01785 276206

Deaf or hard of hearing:
Mini Com: 01785 276207

The Minicom service is a telephone typewriter device for communication between deaf, hard of hearing, speech-impaired and/or hearing persons.

Speak to our wedding co-ordinator if you require assistance or advice.

BANQUETING

Moddershall Oaks is renowned for its award-winning cuisine.

Bronze £30 per person

Starters

- *Choice of homemade soups and artisan bread
- *Chicken liver parfait, Cumberland sauce, garlic bread and rocket
- *Fan of melon and seasonal accompaniment
- *Prawn and crayfish tail cocktail with choice of dressing (Marie-rose, Thai or yoghurt and mint), crisp cos lettuce and parmesan biscuits

Main Courses

- *Braised Staffordshire steak with choice of sauce (red wine and mushroom or Guinness and root vegetable)
- *Roast breast of chicken, ragu of bacon, mushrooms and grapes with choice of sauce (tarragon and white wine cream or bordelaise)
- *Grilled Scottish salmon fillet with choice of sauce (classic hollandaise or lemon beurre blanc)
- *Vegetarian dish (choose from Vegetarian Menu on page 6)

Served with roast baby potatoes and seasonal vegetables

Desserts

- *White chocolate and caramel cheesecake with seasonal accompaniment
- *Sticky toffee pudding with butterscotch sauce and Staffordshire Red Lion Farm vanilla ice cream

Silver £35 per person

Starters

- *Choice of homemade soups and artisan bread
- *Chicken liver parfait, red onion marmalade, toasted brioche, lamb lettuce and pickled orange salad
- *Rosette of melon with choice of sorbet and seasonal accompaniment
- *Tiger prawn and crayfish tail cocktail with choice of dressings (Marie-rose, Thai or yoghurt and mint), crisp cos lettuce and parmesan biscuits
- *Crispy Gressingham duck confit rolled in Staffordshire oatcakes with hot-sai sauce, spring onion and cucumber

Intermediate

- *Choice of sorbets

Main Courses

- *Roast rump of Staffordshire Moorlands' lamb with a choice of reductant and rosemary jus or lemon, thyme and garlic lamb gravy
- *Roast breast of chicken with sage and onion stuffed leg and jus gras or chasseur sauce
- *Char grilled 28 day dry aged sirloin steak with a choice of sauce (peppercorn, roast shallot or red wine)

NB: All steaks are served medium

- *Grilled sea bass fillets with choice of sauce (chardonnay lemon & cream or red wine tapenade)
 - *Vegetarian dish (choose from Vegetarian Menu on page 6)
- Served with potato gratin and seasonal vegetables*

Desserts

- *English cheeseboard selection
- *Warm cherry and almond tart with fresh vanilla custard
- *White chocolate and caramel cheesecake with seasonal accompaniment
- *Exotic fruit salad with citrus sorbet

Gold £40 per person

Starters

- *Choice of homemade soups and artisan bread
- *Chicken liver parfait with sour dough crostini, cippolini (baby onions pickled in aged balsamic), wild rocket with a white balsamic and vanilla reduction
- *Textures of seasonal melon with fresh berries in kirsch and a choice of sorbets
- *Taste of the sea with Scottish smoked salmon and tiger prawns with choice of sauce (wasabi, pana cotta and pickled ginger or Marie-rose), parmesan biscuits and micro herbs
- *Crispy Gressingham duck confit with oriental vegetables, pak choi and sweet chilli sambal

Intermediate

- *Choice of sorbet or velouté of sweet potato
- *Choice of Arbroath smokie and potato gratin or twice baked Cornish crab and ginger soufflé **NB: £4 supplement applies**

Main Courses

- *28 day dry aged fillet of Staffordshire beef with choice of sauce (wild mushroom and red wine, creamy peppercorn or roast shallot)

NB: All steaks are served medium

- *Roast breast of Gressingham duck with a choice of Asian greens and soy sesame and honey dressing or Cherie port and reductant sauce
 - *Rump of Staffordshire Moorlands' lamb studded with fresh rosemary and confit garlic with a choice of red wine reduction with crushed green peppercorns and fresh reductants or rich lamb jus with rosemary and garlic
 - *Roast breast and red pepper stuffed leg of free range corn fed chicken with either cherry tomato and basil essence or chardonnay and tarragon cream reduction
 - *Vegetarian dish (choose from Vegetarian Menu on page 6)
- Served with your choice of potatoes (new potatoes, potato gratin or roast shallot mash) and seasonal veg*

Desserts

- *Assiette of homemade desserts or choose any desserts from the other menus
 - *Selection of British cheeses
- Cheese can be a separate course for a £5 supplement.*

BANQUETING

Banqueting options continued.

Platinum from £50 per person

The Platinum option allows you to tailor your own menu for your wedding breakfast.

Meet with our Head Chef, take part in taster sessions and create dishes to suit you and your guests for the ultimate personal experience.

Tailor made packages start from £50 each but pricing depends on the agreed menus. Costings will be communicated throughout the discussions with the Head Chef.

Vegetarian Main Course Options

Open lasagne of Provençal veg and fresh mozzarella

Roast sweet potatoes with bake crostin goats cheese and brown sage butter

Veggie Tikka Masala with cauliflower biryani and nann bread

Roast courgette sweet potato and beef tomato jenga organic cheddar glaze and salsa Verdi

Stuffed Portobello mushroom with roast shallot gravy and rocket

Special dietary requirements can be catered for, but must be notified to us as soon as possible.

Children's Menu £15 per child

Starters

Soup of the day with homemade bread
Pâté with garlic bread
Prawn cocktail

Main Courses

Chicken breast dippers with tomato ketchup
Homemade fresh cod fish fingers
Our own recipe Staffordshire steak burger
Pasta with tomato sauce and Provençal veg
(can be taken without vegetables)
All served with a choice of chips or new potatoes and seasonal veg or salad

Desserts

Selection of ice creams
White chocolate and caramel cheesecake
Sticky toffee pudding

This menu is for children under 12 years. Alternatively, we can offer half portions from the adult banqueting menus for half the price. Children under 3 are free.

Moddershall Oaks Child Policy

Moddershall Oaks is adult friendly with a minimum age policy of 16. However for weddings in The Venue, children are welcome as this is a self contained part of Moddershall Oaks. We still must stress the importance of reasonable behaviour of any children on the property, particularly in view of the lake in our parkland grounds & water safety issues. Unfortunately, under no circumstances are children allowed to stay in our suites or use the spa facilities.

Numbers and ages of children must be agreed with management at the outset.

DRINKS PACKAGES

Drinks for your guests' arrival, with your wedding breakfast & to toast the occasion.

Bronze £17.50 per person

On Arrival

A glass of Bucks Fizz

With the Wedding Breakfast

A glass of Col di Sotto wine - white/red/rose

To Toast

A glass of Prosecco Sparkling Wine

Silver £22.50 per person

On Arrival

A glass of Prosecco Sparkling Wine

OR

A Pimms cocktail

With the Wedding Breakfast

Half a bottle of wine

(choose from our Silver wine selection on page 8)

To Toast

A glass of Prosecco Sparkling Wine

Gold £27.50 per person

On Arrival

A glass of Charles de Villenfin Brut Champagne

OR

A Kir Royale cocktail

With the Wedding Breakfast

Half a bottle of wine

(choose from our Silver/Gold wine selection on page 8)

To Toast

A glass of Charles de Villenfin Brut Champagne

Canapés

Canapés are perfect to accompany your drinks reception, or for your guests to nibble on while the photographer is in full swing.

5 items per person £5.95

8 items per person £7.95

Canapé choices are:

- * Honey BBQ Chipolata
- * Salmon Teriyaki Kebabs
- * Mini Burgers in a Bun with Tomato Relish
- * Haggis Moneybags
- * Goat's Cheese & Tomato Tartlets (v)
- * Puff Pastry Croutes of Sundried Tomato, Caramelised Onion & Mozzarella (v)
- * Prawn Tempura Sticks
- * Chicken Skewers
- * Tandoori Chicken Kebabs
- * Filo Prawns
- * Mini Salmon Fishcakes

DRINKS PACKAGES

Drinks packages continued and wine list.

Platinum £37.50 per person

On Arrival

A glass of Veuve Cliquot Brut Champagne

With the Wedding Breakfast

Half a bottle of wine
(choose from our Silver/Gold/Platinum wine selection on this page)

To Toast

A glass of Veuve Cliquot Brut Champagne

Wine List

White Wines

Mill Creek Unoaked Chardonnay - Australia (Silver Package)
El Cabello Sauvignon Blanc –Chile (Silver Package)
Corte Viola Pinot Grigio – Italy (Gold Package)
Southern Lights Malborough Sauvignon Blanc –New Zealand (Gold Package)
Thomas Bassot Chablis – Burgundy (Platinum Package)
Sancerre Domaine Balland – Loire (Platinum Package)

Rosé Wines

Willowood White Zinfandel – California (Silver package)
Al Verdi Pinot Grigio Rosé - Italy (Gold Package)
Sancerre Rosé Fournier – Loire (Platinum Package)

Red Wines

El Caballo Merlot – Chile (Silver Package)
Tanguero Malbec – Argentina (Silver Package)
Chianti DOCG Botter – Italy (Gold Package)
Explorer Pinot Noir – Chile (Gold Package)
Legende R'Baron de Rothschild Lafite – Bordeaux (Platinum Package)
Zonin Ripasso Valpolicella (Baby Amarone) – Italy (Platinum Package)

EVENING RECEPTION

A wide variety of hot & cold options for your evening reception.

Buffet

Homemade Sausage Rolls
Onion Bajjis
Vegetable Pakora
Sticky BBQ Chicken
Tiger Prawn Kebabs
Assorted Sandwiches
Selection of Quiche
Dressed Leaf Salad & Assorted Breads
Potato Skins with Crème Fraîche & Chives
Jacket Potatoes
Assorted Homemade Pizzas
Platter of Mixed Raw Vegetables & Dips
Garlic Bread
Chicken Satay Skewers
Vegetable Satay Skewers
Hand Cut Skin on Chips
Thick Cut Potato Wedges

9 Items £18 per person
12 Items £22 per person
15 Items £25 per person

Hog Roast

Whole roasted pig, cooked and carved hot from the spit.

Served on a fresh bread roll with hot stuffing and apple sauce.

£12.95 per person

The Hog Roast is available at this price for a minimum of 75 and a maximum of 150.

For numbers below 75 or above 150, the cost will increase, please enquire.

Fancy some garlic bread or wedges with your hog roast?

You can add buffet items to your hog roast for £2 per person per buffet item.

LUXURY ACCOMMODATION

Bedrooms you'll never want to leave.

Moddershall Oaks boasts 10 luxury bedroom suites, creating your own home from home sanctuary you will never want to leave.

Comfy and warm....

Underfloor heating, plush furnishings, soft seating, private deck area and access to our outdoor hot tub.

Bathe and pamper....

Luxury ensuite bathrooms, spa baths available in our Deluxe & Master Suites, complimentary Elemis toiletries, the option of your own bath butler and in-room treatment menu.

Chill and unwind....

LCD TV, DVD/CD player, internet, docking station for iPod, iPhone or iPad and the full range of SKY HD channels including Movies and Sports*

**excludes ESPN, MUTV, Chelsea TV and 3D channels*

Bridal Suite...

Our Master bedroom is the perfect bridal suite. Our largest room has a separate desk area, a double outdoor patio, a four poster bed and a spa bath in the bathroom.

Accommodation Details:

Prices for accommodation are available in our Spa Brochure. All prices, packages & terms & conditions are outlined in full.

Prices are based on fully inclusive spa packages, including full use of our facilities, meals and treatments.

Some rooms may be available without treatments, dependant on the date you require.

Our spa facilities include:

- Swimming Pool
- Sauna & Steam Room
- Hydrotherapy Pool
- Heated Marble Loungers
- Reflexology Footbaths
- Experience Shower
- Relaxation Lounge
- Gym with Technogym Wellness System
- Woodland Trail
- Woodside Tennis Court
- Bicycles for Loan

Having 10 luxury bedroom suites, we are able to offer "exclusive" use of the accommodation for your wedding.

Please enquire for further details with our events co-ordinator.

If you are requiring more rooms, or accommodation not based upon a fully inclusive spa package, we will provide a list of nearby hotels and contact information.

WEDDINGS AT MODDERSHALL OAKS

Make your dream a reality.

With our beautiful lakeside setting, contemporary stylish venue and superb facilities; we have the perfect answer.

We hope this brochure provides valuable information and enables you to visualise how we can host your special day.

Why not come and visit us to view our facilities and find out more about our brand new events venue.

Contact our events coordinators now to arrange an appointment.

Call 01782 399000 option 4 or email events@moddershalloaks.com

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